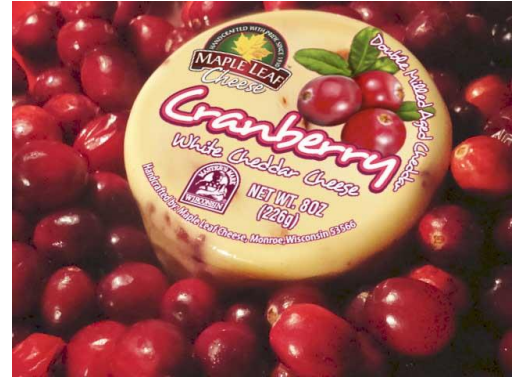


Apple Cranberry Pie

Filling:

5 to 6 baking apples, sliced
3/4 c. cranberries
1 tsp. grated orange peel
1/4 c. white sugar
1/4 c. brown sugar
3/4 tsp. cinnamon
1/2 tsp. nutmeg
1/8 tsp. salt
3 tbsp. quick cooking tapioca
1 c. apple cider
2 tsp. orange juice
2 tsp. lemon juice
1 c. shredded Maple Leaf Cranberry White Cheddar cheese
3 tbsp. butter



Glaze:

2 tbsp. milk
2 tbsp. white sugar

Instructions:

Use 9-inch pie pan.

Combine apples, cranberries and orange peel in large bowl. Combine white sugar, brown sugar, cinnamon, nutmeg and salt in small bowl. Sprinkle over fruit. Toss to coat. Spoon into pie shell. Combine tapioca, cider, orange juice and lemon juice. Pour over fruit. Sprinkle with the shredded Maple Leaf Cranberry White Cheddar cheese. Dot with butter.

Cover with top crust. Fold top edges under bottom crust. Flute with fork. Cut slits or design in top crust for escape of steam.

Brush with milk, sprinkle with sugar. Cover edge with tin foil.

Preheat oven to 400 degrees. Bake 35 minutes. Remove foil and bake for 15 to 25 minutes more. Cool to room temperature.

Crust: A ready-made crust is fine or make your own. Baking the crust with egg white brushed on it for 5 to 10 minutes before putting in the filling will make for a crisper crust.